

# POBLANO



**IN A NUTSHELL** CHOCOLATE, DEEP SPICE, SMOKE AND ROAST. MOLÉ

Poblano is a Molé-inspired Mexican Stout - spicy, smoky, rich and roasty – reminiscent of the (unofficial) national dish of Mexico made with chillies, chocolate and spices: ‘Molé Poblano’.

Malt-wise we went for a complex, layered and chewy stout; with chocolate, toffee, roast and nut notes, oats for body, and a smattering of savoury smoke. In Whirpool we added un poco cinnamon along with the Holy Trinity of Molé chillies: mild ancho, medium guajillo and mucho hot habanero. We then proceeded to ‘Dry-Hot’ cold-side with more chillies – adding dried ancho, guajillo and habanero in fermenter – along with camionadas of cinnamon, cacao nibs and vanilla beans.

Rich chocolate, deep spice, subtle smoke and just a bit of background heat – that gets progressively hotter as the stout warms...

For those who fancy a rich, chocolately, smoky and spicy stout with just a little heat, Poblano might be just your cup of tea: estar en su mero mole.



## STYLE MEXICAN STOUT

### MALT

ALE, FLAKED OATS, ABBEY,  
MUNICH II, DARK CRYSTAL, LIGHT  
CHOCOLATE, ROAST BARLEY,  
SMOKED MALT

### HOPS

WARRIOR

### YEAST

FERMENTIS US-05

### OTHER

ANCHO, GUAJILLO, HABANERO,  
VANILLA, CINNAMON, CACAO

OG 1.065

SHU 1,500

SRM 36

FG 1.018

ABV 5.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL